

D/6

tower
IZAKAYA
at D/6

DINE OUT "BENTO STYLE" \$38

CHOOSE YOUR DONBURI RICE BOWL

served with steamed koshiibuki rice, yam chips, kale goma-ae, kimchi relish, pickled daikon, carrot & mochi from Japan

**PRIME OMAHA
NEW YORK STRIP STEAK (GF)**
aji tamago, wafu steak sauce

- OR -

**GRINGO STEELHEAD
SALMON ABURI (GF)**
miso marinated, serrano pepper

AGEDASHI TOFU (V)
scallion, nori, dashi, chili thread

COCKTAILS | SAKE | WINE

THE GOLDEN STAR \$15 2oz

cazadores blanco, iichiko, shochu, aperol, oleo saccharum

SAKE FLIGHT (20Z EA) \$19

HONJOZO
BREWMASTER'S CHOICE
NIIGATA

JUNMAI
KOJIMA SOHONTEN, TOKO
YAMAGATA

NIGORI
MOMOKAWA 'PEARL'
OREGON

WINE \$14 6oz GLS

ARMETA BLACK SAGE RD WHITE OR RED

SHARE FOR THE TABLE \$12 EACH

HAMACHI NOBU STYLE

shaved serrano, cilantro, yuzu ponzu

WAGYU BEEF SLIDERS (2PC)

"little mac's, cheddar cheese, lettuce, pickles, sesame bun, wafu sauce

WAGYU BEEF MINI DOG (2PC)

cheddar, kimchi relish,
gochujang mayonnaise

CHICKEN KARA-AGE

sake soy chicken,
agave citrus & red chili dips

(V) = VEGETARIAN | (GF) = GLUTEN FREE